

HOG & HOMINY

ESTD 2011

SNACKS

WOOD FIRED OYSTERS | 14

parmesan, calabrian chili, butter, lemon

SWEETBREADS | 13

spicy peanut agrodolce, jalapeño-cilantro vinaigrette

CRAB CLAWS | MKT.

butter, garlic, lemon, parsley, panna gratta

POUTINE | 12

fries, neckbone gravy, chili oil, caputo cheese curds

SMOKED CATFISH DIP | 12

charred onion, pecan crackers

'NDUJA CORNBREAD | 9

sorghum sour butter

SALADS

SQUASH AND ZUCCHINI | 12

charred lemon, vecchio ricotta salata, mint, quinoa, pistachio

BRUSSELS | 12

calabrian vinaigrette, butternut squash, pecorino, sourdough panna gratta

ROMAINE | 11

chicken skins, parmesan, pecorino vinaigrette

MIXED GREENS | 12

black garlic, radish, sweet potato agrodolce, goat cheese, pumpkin seeds

CONTORNI

COLLARDS | 6

belly ends, pepper vinegar, hominy, 'nduja

ROASTED CARROTS | 12

peanut & benne salsa macha, lime agrodolce, pickled onion

LADY PEAS | 13

celery, chicken liver parfait, watermelon & plum mostarda

SHISHITO PEPPERS | 12

alabama white bbq sauce, black sesame, aleppo pepper

CABBAGE | 12

eggplant, brown butter, garum, puffed rice, fried garlic

BISCUIT GNOCCHI | 15

corn, wild mushrooms, okra, green tomato, bacon

MEATBALLS | 14

tomato sauce, guanciale, parmesan

TUNA CRUDO | 18

smoked watermelon, cucumber, grape, mint, benne

PIZZA

CLASSICS

MARGHERITA | 14

tomato sauce, mozzarella, basil

'SHROOMS | 16

mushrooms, smoked mozzarella, arugula, cream, garlic

THE PREWITT | 16

fontina, tomato sauce, boudin, scrambled eggs

RED EYE | 16

pork belly, egg, fontina, celery leaf, sugo

THUNDERBIRD! FORTY TWICE! | 16

fontina, mozzarella, calabrese, spicy honey

QUATTRO FORMAGGI | 16

taleggio, fontina, mozzarella, parmesan, roasted garlic

RIFFS

DOORKNOB | 15

mozzarella, pecorino, cauliflower, brussels, lemon confit

MR. VERDE | 16

pork sausage, ricotta, fennel, roasted garlic, salsa verde

C'MON, IT'S A SAUSAGE PIE! | 16

sausage, tomato sauce, mozzarella, onion, calabrian pepper

'94 FORD EXPLORER | 15

robiola fonduta, greens, roasted garlic, lemon

HOTTER THAN A PEPPER SPROUT | 15

tomato sauce, peppers, mozzarella, olives

10 TICKLES | 16

red sauce, octopus, red onion, calabrian chili, olive, parmesan

MASTERS | FOUNDATIONAL DRINKS

DRY MARTINI | 11

beefeater gin, dolin dry vermouth, lemon twist

OLD FASHIONED | 13

maker's mark bourbon, angostura, HH orange bitters, demerara sugar, orange peel, ice ball

MANHATTAN | 11.5

woodford rye whiskey, carpano antica, HH orange bitters, toshi cherry

DAIQUIRI | 10

real mccooy 3-year, lime juice, simple syrup

SIDECAR | 10

copper & kings aged brandy, solerno blood orange liqueur, lemon

JACK ROSE | 12

c&k floodwall apple brandy, lemon juice, grenadine

STANDARDS | REVISITED CLASSICS

EMPIRE STATE OF MIND | 14

floodwall apple brandy, smith & cross rum, punt e mes, angostura

SKYLINE TO | 14

aalborg aquavit, carpano antica, luxardo, agave, HH lime bitters

ANY COLOUR YOU LIKE | 15

1792 bourbon, amontillado sherry, meletti, fernet branca, demerara

NON-ALCOHOLIC

THE CAT'S PAJAMAS | 5

TOPO CHICO | 3

HAND SHAKEN LEMONADE | 4

ABITA ROOT BEER | 4.5

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ESTD 2011

EXECUTIVE CHEFS: Andy Ticer and Michael Hudman

CHEF DE CUISINE: Alex Green

HOGANDHOMINY.COM | @HOGANDHOMINY

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HOUSE | OUT OF THE BLUE

A DREAM IS A WISH YOUR HEART MAKES | 12

pilar 7 rum, lemon, pumpkin, spiced syrup, kerisac, st. elizabeth's all-spice dram

THE MYSTERIOUS STRANGER | 12

artist vodka, nolet's gin, HH tonic, satsuma, lemon, peychaud's, crème de fleur

FROM EDEN | 13

bols genever, mi campo, chai, dolin blanc, apple, fever tree tonic

LOVEFOOL | 13

floodwall apple brandy, averna, lime, cranberry-ginger cordial, angostura

SHAKES PEAR | 14

corsair barrel-aged gin, hat trick gin, amontillado dry sherry, lemon, pear cordial

WATERSHIP DOWN | 11

real mccooy 3-year white rum, cynar, carrot, lemon, ginger, egg white

WOLF IN CHEAP CLOTHING | 14

pig's nose scotch, sexton irish whiskey, amontillado dry sherry, lemon, pipoli aglianico

SISTERS OF MERCY | 11

copper & king's aged brandy, beefeater gin, madeira, apricot liqueur, lemon, demerara, HH orange bitters

LOW END THEORY | 14

old overholt rye, real mccooy 5-year rum, chinese 5-spice, peychaud's bitters

TIME MOVES SLOW | 13

verde mezcal, cooper's craft bourbon, cinnamon campari, carpano antica

OZYMANDIAS | 12

aalborg aquavit, cazadores blanco tequila, aqua di cedro, dolin dry vermouth, ginger, HH lime bitters